

MALA LUNCH

2 courses £16.95 / 3 courses £19.95

STARTERS

MULLIGATAWNY SOUP v (GF)

A velvety medium spiced cream of lentil soup with a hint of coconut

TANDOORI SALAD (GF)

Choose between:

- Tandoori chicken (NV)
Tender torn chicken breast marinated in tandoori spices
- Tandoori paneer tikka (V)
Traditional Indian cubed cottage cheese marinated in tandoori spices

Served on a bed of a mix leaf rocket salad, sweet red onions, olives and toasted pine nuts drizzled with a tangy, sweet garlic and chilli mayonnaise dressing.

TANDOORI CLAY OVEN MINI MIX (GF)

Chicken tikka & Lamb seekh kebab, barbecued in the clay oven.
Served with a mint & coriander dip and salad

PRAWN POORI (NGF)

Spicy & Tangy curried prawns
served on a deep fried, flaky Indian tortilla

AMRITSARI COD (NGF)

Juliennes of cod fillets in spiced, golden crispy batter,
Served with a lightly spiced tartar dip

HIMALAYAN ALOO TIKKI v (NGF)

Pan grilled seasoned mashed pea & potato cakes with a cheese melt center.
Served with a chickpea yogurt salsa

GF=GLUTEN FREE/ NGF = CONTAINS GLUTEN
(Some dishes may contain nuts or traces of nuts)

MAIN

LAMB CHOP MASALADHARI (GF)

Succulent prime cuts of lamb chops cooked with garlic, ginger, onions, chopped green chilies & various herbs & spices, in a tomato based curry sauce.

MAZRANI MURG (GF)

Skewered tender chicken cubes marinated in authentic tandoori herbs and spices slowly cooked in a clay oven finished with a medium spiced curry sauce

AJWANI SALMON TIKKA (GF)

Fresh salmon fillets marinated in tandoori spices, char grilled in a clay oven then finished in a piping hot salamander grill, drizzled with a masaladhari curry sauce.

KARAHI CHANNA POORI V (NGF)

Chickpeas sizzled in a wrought iron wok with tomatoes, garlic, ginger, onions, chopped green chilies & various herbs & spices. Served on a flaky Indian tortilla. ...(Not served with pilau rice and seasoned vegetables)

TANDOORI PANEER TIKKA V (GF)

Cottage cheese steaks marinated in tandoori spices barbecued with onions & capsicum in the clay oven with a mazrani curry sauce

ALL OF THE ABOVE SERVED WITH PILAU RICE AND
SPICED SAUTEED VEGETABLES

DESSERT

Please ask your server for the dessert menu

SET MENUS ARE PER PERSON ONLY

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THE MALA LUNCH THALI

The Traditional Indian Tapas

ALL THALIES ARE ACCOMPANIED WITH PILAU RICE,
NAAN BREAD, RAITHA & SALAD

NON-VEG THALI. (A HEARTY SELECTION OF NON VEG & VEG CURRIES) Chicken Haandi, Lamb Karahi Gosht, Saag Aloo & Tarka Dhal.	14.50
SEAFOOD THALI. (A FINE SELECTION OF SEAFOOD & VEG CURRIES) Karahi Cod, Prawn Bhuna, Saag Aloo & Tarka Dhal.	14.95
VEGETARIAN THALI. v (A MOUTH WATERING SELECTION OF VEGETARIAN CURRIES) Paneer Tawa Masala, Punjabi Bindi, Bombay Aloo & Dhal Makhani	13.95

THALIES ARE PER PERSON ONLY
AND NOT PART OF THE LUNCH SET MENU

TANDOORI KEBAB WRAP

Your choice of filling wrapped in tandoori naan bread
with salad and yogurt mint chutney.

CHICKEN TIKKA WRAP Succulent chicken breast cubes marinated in yogurt and tandoori spices. Barbecued in the clay oven	9,95
LAMB SEEKH WRAP Minced lamb kebabs seasoned with chopped onions, green chilies, ginger, and roasted ground coriander. Barbecued in the clay oven	9.95
PANEER TIKKA WRAP v Cubed cottage cheese steaks, marinated in tandoori spices. Barbecued in the clay oven	9.75

(Some dishes may contain nuts or traces of nuts)

Please Note

- **We require 24 hours notice on thalis for parties of 15 or more.**
- **Set Menus and Thalis are per person only.**
- **Thalis are not part of the set lunch menu.**